



## STARTERS

### PESTO BURRATA \$15

Pesto + burrata + arugula + bruschetta mix + balsamic reduction drizzle + crostinis

### ROASTED RED PEPPER HUMMUS \$11

Hummus + EVOO + roasted garlic + crostinis + RRP aioli  
\$3 for fresh veggies

### GOAT IN THE GARDEN \$11

Spicy marinara + baked goat cheese + basil chiffonade + house baked pizza bread

### PICKLE CHIPS \$13

Hand breaded pickle chips + ranch

### MEATBALLS GF \$14

Prime beef + Italian sausage + house marinara + Romano + ricotta + parsley

### PANE AL FORNO \$8

House baked pizza bread + EVOO + roasted garlic and herbs + Romano + Parmesan + side marinara

## COAL-FIRED SIGNATURE PIES

All 14" pizzas are cooked in our coal-fired oven and will have a classic coal charred crust. Upon request, pizzas can be cooked in our deck oven from Tony's Place.

### LENNY'S PIE \$21

House marinara + cupping pepperoni + fresh jalapeño + fresh mozzarella + goat cheese + honey drizzle

### MARGHERITA PIE \$19

House marinara + EVOO + fresh mozzarella + fresh basil

### HOG HEAVEN \$21

House marinara + mozzarella + bacon + Italian sausage + cupping pepperoni

### TRIED & TRUE \$20

House marinara + Italian sausage + roasted mushrooms + green pepper + red onion + mozzarella

### THE SMOKESTACK \$21

BBQ sauce + pulled pork + red onion + green onion + ranch drizzle

### THE JERK \$20

Jerk sauce + grilled chicken + red onion + fresh jalapeño + pineapple + green onion + ranch & lime juice drizzle

### GREEKING OUT! \$21

Oil & garlic + spinach + mozzarella + kalamata olives + red onion + feta + Greek dressing drizzle

### CHI-TOWN'S FINEST \$21

House marinara + garlic + Italian beef + Italian sausage + mozzarella + mild giardiniera

## SALADS

### CAESAR SALAD V \$12 / \$7

Romaine + croutons + Parmesan + cracked black pepper + Caesar dressing

### HOUSE SALAD V / GF \$10 / \$6

Iceberg + cherry tomatoes + English cucumbers + Parmesan + choice of dressing

### THE GLENDALE V / GF \$14 / \$8

Greens + tomatoes + raisins + avocado + almonds + cornbread croutons + roasted red peppers + green onion + goat cheese + balsamic citrus vinaigrette

### GREEK VILLAGE SALAD V / GF \$14 / \$8

Tomato + English cucumbers + green peppers + kalamata olives + red onion + feta + Greek herb & oil dressing

ADD CHICKEN -5

BALSAMIC VINAIGRETTE | RANCH | CAESAR | CITRUS BALSAMIC

BLUE CHEESE | OIL & VINEGAR

## CALZONES

Served cut in 4 pieces . Inform your server if uncut is preferred

### AFTER MIDNIGHT \$19

Italian sausage + caramelized onions + ricotta + mozzarella

### THE BURNOUT \$18

Buffalo chicken + mozzarella + cheddar + green onion + Ranch

### BROCC & ROLL \$17

Broccoli & cheddar bechamel + Ham + broccoli + mozzarella + cracked black pepper + oyster crackers

### MAMA MIA! \$18

House meatballs + mozzarella + ricotta + Parmesan + fresh basil

V - VEGETARIAN | GF - GLUTEN FREE

PLEASE ADVISE YOUR SERVER OF ANY ALLERGY CONCERNS

\* CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## OVEN BAKED WINGS

Choice of one sauce or rub

### 8 WINGS \$15

#### DRY RUBS

lemon pepper · nashville hot · honey garlic

#### SAUCES

garlic parm · bbq · honey sriracha · buffalo · mango habanero

## HANDHELDS

Served with choice of fries, soup, or side salad

### LENNY'S SMASH BURGER \$17

Two smashed prime patties + caramelized onions + tamed jalapeño + American + lettuce + tomato + Lenny's sauce + potato bun

### CAROLINA HOOSIER \$17

Giant pork tenderloin + dill pickles + carolina mustard + potato bun

### MOM'S ITALIAN BEEF \$18

House Italian beef + mozzarella + mild giardiniera + au jus + French baguette

### MEATBALL SUB \$17

House meatballs + house marinara + mozzarella + pepperoncini + parsley + hoagie roll

### BBQ PULLED PORK SANDO \$17

Pulled pork + Sriracha BBQ sauce + house coleslaw + pickles + potato bun

## BUILD YOUR OWN

### 14" COAL-FIRED PIZZA

**RED BASE** – Starting at \$16  
House marinara + mozzarella

**WHITE BASE** – Starting at \$17  
EVOO + garlic + Romano + mozzarella + ricotta

### CALZONE

**MOZZARELLA BASE** with a side of house marinara – Starting at \$12

### BYO INGREDIENTS

**VEGGIES** – \$2 per topping  
mushroom · red onion · green onion · green pepper · jalapeño · spinach · pepperoncini · pineapple · broccoli · cherry tomato · sliced tomato

**PREMIUM** – \$2.50 per topping  
kalamata olives · giardiniera · fresh basil · fresh mozzarella · Parmesan · goat cheese · feta · romano · house sriracha honey

**PROTEINS** – \$3 per topping  
pepperoni · Italian sausage · bacon · ham · pulled pork · chicken · Italian beef · meatball

## NOODLES

Served with a side salad and fresh baked bread

### COALHOUSE MAC \$18

Cavatappi + cajun cheese sauce + Andouille sausage

### SMOKEHOUSE FETTUCCINI \$17

Fettuccini + house gouda alfredo + cherry tomatoes + chicken + bacon + green pepper

### SPAGHETTI & MEATBALLS \$16

House marinara + thin spaghetti noodles + house meatballs + basil chiffonade

## DESSERTS

### STRAWBERRY SHORTCAKE \$10

House-made pound cake + macerated strawberries + Cool Whip

### LEMON TORTE \$12

Lemon custard + buttery shortcrust pastry + crushed almonds and pine nuts + powder sugar dusting

### TIRAMISU \$12

Espresso soaked ladyfingers + mascarpone filling + cocoa powder



## DRINKS

**COKE PRODUCTS** \$3.95  
**FRESH BREWED ICED TEA** \$3.95

**SPARKLING WATER** \$3.75  
**LEMONADE** \$3.50